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the East and West coasts of the United States. *Gloiopeltis* is harvested principally in southern Pacific coastal waters. The material is dried and ground or chopped for use in food.

(b) The ingredient meets the specifications for kelp in the Food Chemicals Codex, 3d Ed. (1981), p. 157, which is incorporated by reference, except that the loss on drying is not more than 20 percent and the maximum allowable level for iodine is 0.05 percent. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with §184.1(b)(2), the ingredient is used in food only within the following specific limitations:

Category of food	Maximum level of use in food (as served)	Functional use
Spices, seasonings, and flavorings, § 170.3(n) (26) of this chapter .	Not to exceed current good manufacturing practice .	Flavor enhancer, § 170.3(o)(11) of this chapter; flavor adjuvant, § 170.3(o)(12) of this chapter.

(d) Prior sanctions for this ingredient different from the use established in this section do not exist or have been waived.

[47 FR 47376, Oct. 26, 1982]

§ 184.1133 Ammonium alginate.

(a) Ammonium alginate (CAS Reg. No. 9005-34-9) is the ammonium salt of alginic acid, a natural polyuronide constituent of certain brown algae. Ammonium alginate is prepared by the neutralization of purified alginic acid with appropriate pH control agents.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 18, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with §184.1(b)(2), the ingredient is used in food only

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within the following specific limitations:

Category of food	Maximum level of use in food (as served) (percent)	Functional use
Confections, frostings, § 170.3(n)(9) of this chapter .	0.4	Stabilizer, thickener, § 170.3(o)(28) of this chapter.
Fats and oils, § 170.3(n)(12) of this chapter .	0.5	Do.
Gelatins, puddings, § 170.3(n)(22) of this chapter .	0.5	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter .	0.4	Do.
Jams and jellies, § 170.3(n)(28) of this chapter .	0.4	Do.
Sweet sauces, § 170.3(n)(43) of this chapter .	0.5	Do.
All other food categories .	0.1	Humectant, § 170.3(o)(16) of this chapter; stabilizer, thickener, § 170.3(o)(28) of this chapter.

(d) Prior sanctions for ammonium alginate different from the uses established in this section do not exist or have been waived.

[47 FR 29950, July 9, 1982]

§ 184.1135 Ammonium bicarbonate.

(a) Ammonium bicarbonate (NH₄HCO₃, CAS Reg. No. 1066-33-7) is prepared by reacting gaseous carbon dioxide with aqueous ammonia. Crystals of ammonium bicarbonate are precipitated from solution and subsequently washed and dried.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 19, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon